

# BRICKTOP'S

ESTABLISHED 2006

## APPETIZERS

<b>Lobster Bisque</b> fresh Maine lobster, cream, brandy.....	12
<b>Deviled Eggs &amp; Millionaire's Bacon</b> .....	10
<b>Ahi Tuna Tartare*</b> stacked with avocado, mango, crispy wontons, pine nuts** ..	14
<b>Grilled Artichokes</b> simply grilled, aioli .....	10
<b>Rock Shrimp Tempura</b> sweet chili aioli .....	12

## OYSTERS

<b>Half Dozen, chilled or butter roasted</b>	
<b>Beausoleil, New Brunswick</b> .....	22
<b>Kumamoto, Puget Sound</b> .....	22
<b>Wellfleet, Cape Cod Bay</b> .....	18
<b>Blue Point, Long Island</b> .....	18

## SALADS

<b>The Wedge</b> .....	10	<b>Heirloom Tomato</b> .....	12
hardboiled egg, bacon, cucumber, blue cheese dressing		burrata, extra virgin olive oil, basil	
<b>Caesar</b> .....	10	<b>Little Gem Chopped</b> .....	10
focaccia croutons, grated parmesan (anchovies on request)		chopped little gem lettuce, cucumber, red onion, tomato, feta, green goddess dressing	

## ENTRÉES

<b>Florida Grouper</b> .....	24	<b>Bistro Chicken</b> .....	16
simply grilled, served with kale & quinoa salad** add crab meat, champagne beurre blanc – 4		pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach	
<b>Crab Cake</b> .....	22	<b>Lunch Cut Prime Rib</b> .....	22
whole grain mustard sauce, served with cole slaw & french fries		served au jus, with choice of side (grated or creamy horseradish on request)	
<b>Swordfish</b> .....	22	<b>Chicken Milanese</b> .....	16
simply grilled, served with broccoli		parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo	
<b>Scottish Salmon</b> .....	18	<b>Steak &amp; Fries*</b> .....	20
pan roasted, served with broccoli		sliced steakhouse style, topped with maitre d' butter	
<b>Florida Red Snapper</b> .....	22	<b>BBQ Pork Baby Back Ribs</b> .....	22
lightly breaded, pan sautéed, served with fresh sautéed corn		slow-roasted, served with cole slaw & french fries	



-12/2014/10/10

## SANDWICHES & ENTRÉE SALADS

*sandwiches served with cole slaw or french fries*

<b>Lobster Roll</b> .....	20	<b>Cobb</b> .....	16
fresh Maine lobster à la Young's Lobster Pound, Belfast Maine		grilled chicken, tomato, avocado, blue cheese, bacon, egg	
<b>Fish Tacos</b> .....	15	<b>Palm Beach</b> .....	18
blackened fish of the day, cheddar, avocado, cilantro		crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	
<b>Cheeseburger* or Tavern Burger</b> .....	14	<b>Steak</b> .....	18
sharp cheddar cooked on the griddle, american cheese, caramelized onions, secret sauce		filet mignon, baby iceberg, blue cheese, vine ripe tomatoes	
<b>Ahi Tuna Burger*</b> .....	14	<b>Scottish Salmon</b> .....	16
seared rare, ginger, wasabi aioli, topped with ponzu cole slaw		baby spinach, portabella mushrooms, roasted red peppers, warm mustard vinaigrette	
<b>French Dip</b> .....	18	<b>Crab Cake</b> .....	18
thinly sliced prime rib, served au jus		pea shoot sprouts, mango, avocado, red onion	

CREAMY WHIPPED POTATOES  
DEVILED EGGS  
FETTUCCHINE ALFREDO

STIR-FRIED VEGETABLES  
KALE & QUINOA SALAD\*\*  
FRESH SAUTÉED SPINACH

ROASTED CAULIFLOWER  
FRESH SAUTÉED CORN  
BROCCOLI

*SPLIT PLATE CHARGE \$5*

\*\* Contains nuts. Please inform your server of any food allergies you may have so we may properly address them. \*Our steaks, burgers and seafood are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. There is a serious risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

## BY THE GLASS

### WHITE

SPARKLING	La Marca Prosecco, IT	12
	Schramsberg "Mirabelle" Brut, CA	14
ROSE	Whispering Angel, FR	12
CHARDONNAY	Hess Select, Monterey, CA	12
	Sonoma Cutrer, CA	14
	Rombauer, Napa, CA	16
SAUVIGNON BLANC	Kim Crawford, NZ	12
	Hubert Brochard Sancerre, FR	14
PINOT GRIGIO	Alois Lageder, IT	12

### RED

PINOT NOIR	Meiomi, CA	12
	Siduri, Willamette, OR	14
	Martinelli, Sonoma, CA	16
ZINFANDEL	Klinker Brick, Lodi, CA	14
CABERNET	Hess Select, Monterey, CA	12
	Duckhorn "Decoy", Sonoma, CA	14
	Daniel Cohn "Bellacosa", North Coast, CA	16
MERLOT	Caymus "Emmolo", Napa, CA	14
RED BLEND	Orin Swift "Abstract", CA	20

### SPARKLING

La Marca Prosecco, IT	44
Schramsberg "Mirabelle" Brut, CA	62
Veuve Cliquot, FR	half bottle 42 / bottle 89
Moet & Chandon "Imperial" Brut, FR	92

### ROSE

Whispering Angel, FR	44
Domaine Carneros Brut, by Taittinger, CA	64

### CHARDONNAY

Hess Select, Monterey, CA	44
Sonoma Cutrer, CA	52
Rombauer, Napa, CA	62
Flowers, Sonoma, CA	72
Cakebread, Napa, CA	80
Far Niente, Napa, CA	87

### SAUVIGNON BLANC

Kim Crawford, NZ	44
Hubert Brochard Sancerre, FR	52
Twomey by Silver Oak, CA	54
Duckhorn, Sonoma, CA	62

### PINOT GRIGIO

Alois Lageder, IT	44
Four Graces, Willamette, OR	48

Corkage Fee \$20

### PINOT NOIR

Meiomi, CA	44
Siduri, Willamette, OR	52
Martinelli, Sonoma, CA	62
Belle Glos "Clark & Telephone", CA	64
Domaine Serene "Evenstad Reserve", Willamette, OR	92

### ZINFANDEL

Klinker Brick, Lodi, CA	52
Robert Biale, "Black Chicken", CA	64

### CABERNET

Hess Select, Monterey, CA	44
Duckhorn "Decoy", Sonoma, CA	52
Daniel Cohn "Bellacosa", North Coast, CA	62
Heitz Napa, CA	86
Silver Oak, Alexander Valley, CA	120
Caymus, Napa, CA	125

### OTHER REDS

Caymus "Emmolo" Merlot, Napa, CA	44
Orin Swift "Abstract", CA	68
Mollydooker "The Boxer" Shiraz, AU	67
Stag's Leap Petite Syrah, Napa, CA	72

## STEAKHOUSE REDS

Pahlmeyer "Jayson" Pinot Noir, Sonoma, CA	120
Shafer One Point Five Cabernet, Napa, CA	140
Nickel & Nickel CC Ranch, Cabernet, Napa, CA	185
Cain Five Cabernet Blend, Napa, CA	198

### BEER

Miller Lite	6	Heineken	7
Bud Light	6	Key West Sunset Amber Ale	8
Michelob Ultra	6	Funky Buddha Floridian	
Twisted Trunk IPGA	7	Hefeweizen	8
Stella Artois	7	Sailfish Rotating Tap	8
Corona Light	7	Blue Moon	8
Fat Tire	7	St. Pauli Girl (non-alcoholic)	5